

Omakase beverage pairing

includes a pre-drink and selection of wine and sake paired with your food.

535

Sake tasting

3 different styles of sake

295

Non-alcoholic beverage pairing

4 non-alcoholic beverages paired with omakase menu

335

Sparkling

Prosecco	90	430
Sparkling Sake (30cl)	95	325
Baron Fuenté Champagne	187	923
Baron Champagne 2009	293	1395

Sake

	O-choko (6cl)	Tokkuri (18cl)
Ginjo Gokujuo <i>Crispy & light</i>	63	165
Ninki-Ichi <i>Fresh & unfiltered</i>	123	345
Kid Pink <i>Tropical & fruity</i>	125	355
Enter Sake <i>Sweet & smooth</i>	129	363
Kid Ninki-Ichi Nama <i>Unpasteurized sake</i>	129	363
Chikurin Fukamari <i>crispness & minerality</i>	129	363
Yuzu Sake <i>Desert sake</i>	95	
Umeshu 3 years <i>Sweet & nutty</i>	125	

Cocktails

Ruko Sour <i>Ruko Gin & Sparkling Yuzu</i>	145
Rising Sun <i>Ruko Gin & Blood orange</i>	154
High Ball <i>Toki Whisky & Soda</i>	143
Drunken munk <i>Hojicha & Green tea Shochu</i>	164

Mocktails

Musubu <i>:to connect</i> <i>Apple must, Rabarber & Yuzu</i>	95
Shuwa-shuwa <i>:the sound of sparkling drinks</i> <i>Sparkling Yuzu & Honey</i>	95

White Wine

	glass	bottle
Alvahrinho	139	645
Chateau Blanca Pinot Gris	153	690
Eymann Riesling	169	745
Hasel Grüner Veltliner	152	679

Red Wine

Jura, Love Poulsard	160	675
Eymann Merlot	155	695
Eymann Spätburgunder	195	895
Eymann Pinot noir	190	915

Bottled Beer

	bottle
Sapporo	72
Hitachino Nest White Ale	105
Hitachina Nest Saison	105

Whisky

	/cl
Super Nikka	65
Hibiki Harmony	75
Suntory Chita	75
Nikka 12 Year	122
Yamazaki	139

Non-alcoholic

Coffee	60
Green tea	60
Sparkling Yuzu	95